



创办人朱亚九与王金花
Founder Mr and Mrs Choo

无招牌的由来

無招牌的创办是在80年代初，由朱亚九夫妇在玛达律小贩中心开始卖海鲜，这家简朴的食肆一直都没有能力挂上招牌。

当时在小贩中心售卖海鲜实属罕见，夫妇俩却能够以自创的白胡椒螃蟹闯出名堂来。顾客食髓知味，有口皆碑，食客蜂拥而来并且为我们取名 - 無招牌海鲜

How Was The Name Conceived?

It was a name given by our customers!

In the early 80s, Mr and Mrs Choo started their stall without a signboard at the Mattar Road Hawker Centre, as they could not afford one.

Back then, selling seafood in a hawker centre was uncommon and eating crab was much less popular.

Through word of mouth, people talked about our home-made white pepper crabs, and they called us the stall with no signboard.



無招牌海鮮
No Signboard Seafood
since 1981

The Name You Named



無招牌海鮮
No Signboard Seafood
since 1981

Capturing Culinary Moments







加拿大珍宝蟹
Dungeness Crab



阿拉斯加帝王蟹
Alaskan King Crab



招牌白胡椒螃蟹
Signature White Pepper Crab

炸馒头
Fried Bun



招牌辣椒螃蟹
Signature Chilli Crab

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蟹类 CRAB

蟹肉没有100%保证结实。 No guarantee of 100% solid crab.

时价 Seasonal Price

阿拉斯加帝王蟹 Alaskan King Crab

斯里兰卡蟹 Sri Lanka Crab

加拿大珍宝蟹 Dungeness Crab

烹调方式 Methods of Preparation

- | | |
|---|---|
| 001. 招牌白胡椒
Signature White Pepper | 008. 咸蛋
Salted Egg |
| 002. 招牌辣椒
Signature Chilli | 009. 焗
Baked |
| 003. 黑胡椒
Black Pepper | 010. 甘香
Curry Powder |
| 004. 牛油
Deep Fried with Butter (Dry) | 011. 焖米粉 / 冬粉 (干/湿/汤)
Stewed Mee Hoon / Vermicelli
with Superior Sauce (Dry / Gravy / Soup)
米粉/冬粉另加收费
Additional price for Mee Hoon / Vermicelli
\$8 / \$12 / \$16 |
| 005. 清蒸
Steamed | |
| 006. 姜葱
Ginger & Spring Onion | |
| 007. 芝士
Cheese | |
| 012. 蟹肉辣椒汁
Crab Meat with Chilli Sauce
\$18.80 一份 per portion | |

馒头 BUN

013. 炸馒头
Fried Bun
\$3 / 4粒 4pcs per portion

所有价格另加10%服务费与消费税。另加收费 - 湿纸巾: \$0.30/条 | 围餐巾: \$0.60/条 | 开胃菜: \$3/盘

Prices are subjected to 10% service charge & prevailing GST. Chargeable items - Wet Tissue: \$0.30 each | Bib: \$0.60 each | Appetizer: \$3 each



龙虾刺身
Lobster Sashimi

咸蛋龙虾
Salted Egg Lobster

龙虾粥
Lobster Porridge

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拼盘 PLATTER

014. 无招牌拼盘

No Signboard Platter

3拼/Assortment 4拼/Assortment 5拼/Assortment

小 (S) \$30 \$48 \$68

大 (L) \$50 \$68 \$88

015. 龙虾拼盘 (龙虾另计算)

Deluxe Lobster Platter

(Additional price for Lobster)

3拼/Assortment 4拼/Assortment 5拼/Assortment

小 (S) \$30 \$48 \$68

大 (L) \$50 \$68 \$88

龙虾 LOBSTER

时价 Seasonal Price

波士顿龙虾 Boston Lobster

南澳龙虾 South Australia Lobster

西澳龙虾 West Australia Lobster

烹调方式 Methods of Preparation

016. 刺身

Sashimi Lobster

龙头另煮粥 / 焖米粉 / 米粉汤 / 炒饭另加收费

Additional price for Lobster Head

Porridge / Braised Mee Hoon /

Mee Hoon Soup / Fried Rice

\$8 / \$12 / \$16

017. 焖米粉 / 冬粉 (干/湿)

Stewed Mee Hoon / Vermicelli
with Superior Sauce (Dry / Gravy)

米粉/冬粉另加收费

Additional price for Mee Hoon / Vermicelli

\$8 / \$12 / \$16

018. 招牌上汤

Signature Double-Boiled

019. 招牌咸蛋

Signature Tossed with Salted Egg

020. 沙律

Chilled Salad

021. 辣椒

Chilli

022. 白胡椒

White Pepper

023. 黑胡椒

Black Pepper

024. 牛油

Deep Fried with Butter (Dry)

025. 姜葱

Ginger & Spring Onion

026. 甘香

Spicy Powder

027. 麦片

Crispy Cereal

028. 蒜茸蒸

Garlic Steamed

029. 芝士

Cheese

030. 烧烤特制辣椒酱

Barbecued with Chef Chilli Sauce

031. 椒盐

Crisp Fried with Salt & Pepper

鲍鱼片扒时菜

Sliced Abalone with Vegetable
in Superior Sauce



红烧鲍翅

Braised Shark's Fin Soup
\$50 per person

鲍鱼另加收费
Abalone at additional price
\$25 \$35 \$48 \$58

红烧鲍鱼

Superior Braised Abalone



一品锅

Superior Seafood Pot

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鱼翅

SHARK'S FIN

032. 佛跳墙
Buddha Jump-Over The Wall
\$60 一盅 per portion

033. 盅仔红烧鲍翅
Braised Shark's Fin Soup
\$50 一盅 per portion
鲍鱼另加收费
Abalone at additional price
\$25 \$35 \$48 \$58

034. 蟹王鱼翅
Braised Shark's Fin Soup
with Crab Meat
\$60 \$100 \$150

035. 桂花鱼翅
Pan Fried Shark's Fin with
Shredded Seafood served
with Lettuce
\$40 \$60 \$80

鲍鱼

ABALONE

036. 红烧鲍鱼
Superior Braised Abalone
8 头Head \$25
5 头Head \$35
3 头Head \$48
2 头Head \$58
1 头Head \$78

037. 泰式鲍鱼
Chilled Thai Sauce Abalone
\$78

038. 鲍鱼片扒时菜
Sliced Abalone with Vegetable
in Superior Sauce
\$78
菜另加收费
Additional price for vegetable
\$8 \$12 \$16

海参

SEA CUCUMBER

039. 红烧海参
Braised Sea Cucumber
\$30 \$60

040. 砂煲海参
Claypot Sea Cucumber
\$35 \$70

041. 一品锅
Superior Seafood Pot
(带子·虾球·鱼鳔·海参·西兰花)
(Scallop·Prawn·Fish Maw·Sea Cucumber·Broccoli)
\$40 \$50

042. 海中煲
“Hai Zhong Bao”
(带子·虾球·小鲍鱼·海参·金针菇)
(Scallop·Prawn·Abalone·Sea Cucumber·
Enoki Mushroom)
\$50 \$100

043. 鱼鳔海参羹
Fish Maw with Sea Cucumber Soup
\$50 \$80 \$120

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油浸顺壳
Deep-Fried Soon Hock



潮式蒸红斑
Teochew Style Steamed
Red Grouper



香港蒸多宝鱼
Hong Kong Style Steamed
Turbot Fish



叁巴炸顺壳
Deep-Fried Soon Hock
with Sambal Sauce

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鱼 FISH

时价 Seasonal Price

多宝 Turbot Fish

鳕鱼 Cod Fish

红斑 Red Grouper

青衣 Green Parrot Fish

石斑 Brown Grouper

金目鲈 Sea Bass

顺壳 Soon Hock
(Marble Goby)

巴丁 Patin Fish

尼罗红 Red Tilapia

烹调方式 Methods of Preparation

- | | |
|--|---|
| 044. 福建蒸
Hokkien Style Steamed
(Oyster Sauce / Spicy) | 051. 泰式柠檬蒸
Steamed with Thai Spicy
Lemon Sauce |
| 045. 潮式蒸
Teochew Style Steamed
(Salted Vegetable/Beancurd/Sour Plum) | 052. 烧烤特制辣椒酱
Barbecued Style
(Chef Chilli Sauce) |
| 046. 香港蒸
Hong Kong Style Steamed
(Superior Light Soya Sauce) | 053. 油浸
Deep-Fried with
Thick Superior Soya Sauce |
| 047. 亚叁蒸
Steamed with Assam Sauce) | 054. 酸甜炸
Deep Fried Sweet & Sour |
| 048. 酸辣蒸
Steamed with Sour & Spicy Sauce | 055. 叁巴炸
Deep Fried with Sambal Sauce |
| 049. 酱蒸
Steamed with Homemade Spice | 056. 泰式芒果炸
Thai Style Deep Fried with Mango |
| 050. 豉汁蒸
Steamed with Black Bean Sauce | |

鱼片 SLICED FISH

- | | |
|--|--|
| 057. 豉汁苦瓜鱼片
Sliced Fish & Bitter Gourd with
Black Bean Sauce
\$35 \$45 \$60 | 059. 姜葱鱼片
Sliced Fish with Ginger & Spring Onion
\$25 \$50 |
| 058. 豉汁鱼片
Sliced Fish with Black Bean Sauce
\$25 \$50 | |

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甘香虾婆
Stir-Fried with Spicy
Powder Crayfish

麦片虾
Deep Fried
Crispy Cereal Prawn

椒盐海螳螂
Crisp Fried
Salt & Pepper Sea Mantis

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虾 / 虾婆

PRAWN / CRAYFISH

时价 Seasonal Price
老虎大虾 Tiger King Prawn

草虾 Fresh Prawn \$20 \$30 \$40 \$60

时价 Seasonal Price
虾婆 Crayfish

烹调方式

Methods of Preparation

- | | |
|---|--|
| 060. 药材虾
Herbal Prawn Soup | 070. 椒盐
Crisp Fried with Salt & Pepper |
| 061. 白灼虾
Fresh Boiled Prawn with Chinese Wine | 071. 咸蛋
Salted Egg |
| 062. 亚叁虾
Assam Prawn | 072. 芝士
Cheese |
| 063. 金瓜虾
Stir Fried Prawn with Pumpkin Sauce | 073. 牛油
Deep Fried with Butter (Dry) |
| 064. 干煎虾碌
Crispy Fried Prawn with Oyster Sauce | 074. 烧烤特制辣椒酱
Barbecued with Chef Chilli Sauce |
| 065. 招牌甘香
Signature Stir Fried with Spicy Powder | 075. 叁巴
Sambal |
| 066. 麦片
Crispy Cereal | 076. 蒜香炒
Golden Minced Garlic |
| 067. 蒜茸蒸
Steamed with Garlic | 077. 焖米粉 / 冬粉 (干/湿)
Stewed Mee Hoon / Vermicelli
with Superior Sauce (Dry / Gravy)
米粉/冬粉另加收费
Additional price for Mee Hoon / Vermicelli
\$8 / \$12 / \$16 |
| 068. 辣椒
Chilli | |
| 069. 白胡椒
White Pepper | |

时价 Seasonal Price

海螳螂

SEA MANTIS

- | | |
|--|--|
| 078. 椒盐海螳螂
Crisp Fried Salt & Pepper Sea Mantis | 079. 蒜茸蒸海螳螂
Garlic Steamed Sea Mantis |
|--|--|

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象拔蚌刺身
Sashimi Geoduck

生蚝刺身
Fresh Oyster

宫保带子
Saute Scallop with
Dry Red Chilli

蒜茸冬粉蒸竹节蚌
Garlic Steamed Bamboo Clam
with Vermicelli

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海珍宝 SEA TREASURES

时价 Seasonal Price

加拿大象拔蚌 GEODUCK

080. 上汤白灼象拔蚌
Geoduck Clam served with Superior Broth (Shabu-Shabu)
菜另加收费
Additional price for vegetable
\$8 \$12 \$16
081. 象拔蚌刺身
Sashimi Geoduck
082. XO酱象拔蚌
Saute Geoduck Clam with XO Sauce
菜另加收费
Additional price for vegetable
\$8 \$12 \$16

竹节蚌 LIVE BAMBOO CLAM

083. 豉汁冬粉蒸竹节蚌
Black Bean Sauce Steamed Bamboo Clam with Vermicelli
\$16 / 支 each
084. 蒜茸冬粉蒸竹节蚌
Garlic Steamed Bamboo Clam with Vermicelli
\$16 / 支 each
085. 豆酱辣椒冬粉蒸竹节蚌
Chilli & Bean Sauce Steamed Bamboo Clam with Vermicelli
\$16 / 支 each

时价 Seasonal Price

生蚝 LIVE OYSTER

086. 生蚝刺身
Fresh Oyster
087. 蒜茸冬粉蒸生蚝
Garlic Steamed Oyster with Vermicelli
088. 豉汁冬粉蒸生蚝
Black Bean Sauce Steamed Oyster with Vermicelli
089. 芝士焗生蚝
Baked Oyster with Cheese

带子 SCALLOP


090. XO酱炒带子
Saute Scallop with Superior XO Sauce
\$32 \$64
091. 宫保带子
Saute Scallop with Dry Red Chilli
\$32 \$64
092. 荔茸带子
Scallop in Mini Yam Ring
\$5 / 粒 each (至少4只 / Min 4)

蚌类 SHELL FISH

093. 啦啦
Stir Fried La La
(蒜 · 虾米 · 小辣椒 · 青葱)
(Garlic · Dry Shrimp · Chilli Padi · Spring Onion)
\$18 \$36
094. 泰式海螺
Chilled Thai Style Top Shell
\$15 \$30

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香槟炸鸡
Champagne Chicken



香炸鸡中翅 (辣/不辣)
Deep-Fried Seasoned Chicken
Mid Wing (Spicy / Non Spicy)



咕嚕肉
Sweet & Sour Pork



蜜汁排骨
Honey Sauce Pork Ribs

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肉类 MEAT

猪肉 PORK

095. 排骨王
Sweet & Sour Pork Ribs
\$18 \$28 \$38
096. 椒盐排骨
Crisp-Fried Salt & Pepper Pork Ribs
\$18 \$28 \$38
097. 蜜汁排骨
Honey Sauce Pork Ribs
\$18 \$28 \$38
098. 咕嚕肉
Sweet & Sour Pork
\$18 \$28 \$38

鸡肉 CHICKEN

099. 香槟炸鸡
Champagne Chicken
\$22 \$44
100. 泰式炸鸡
Thai Chilli Sauce Chicken
\$22 \$44
101. 宫保鸡丁
Saute Chicken with Dry Red Chilli
\$20 \$40
102. 香炸鸡中翅 (辣/不辣)
Deep Fried Seasoned
Chicken Mid Wing (Spicy / Non Spicy)
\$2 / 只 each (至少8只 / Min 8)
103. 奶沙炸鸡
Deep-Fried Butter Chicken
\$25 \$50
104. 砂煲本地风味辣椒鸡
Signature Claypot Spicy Chicken
\$30 \$60
105. 砂煲豉汁鸡
Claypot Black Bean Sauce Chicken
\$30 \$60
106. 砂煲姜葱鸡
Claypot Ginger & Spring Onion Chicken
\$30 \$60

鳄鱼肉 CROCODILE MEAT

107. 家乡味炒鳄鱼肉
Home-Cooked Style Crocodile Meat
(姜·葱·芹菜叶·小辣椒)
(Ginger · Spring Onion · Parsley · Chilli Padi)
\$20 \$40

鹿肉 DEER MEAT

108. 姜葱鹿肉
Ginger & Spring Onion Deer Meat
\$20 \$40
109. 黑椒鹿肉
Black Pepper Deer Meat
\$20 \$40

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醉蛙
Drunken Bull Frog Soup



黑椒牛蛙
Black Pepper Bull Frog

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牛蛙

BULL FROG

- 110. 鸡精蒸牛蛙
Steamed Bull Frog with Chicken Essence
\$12 / 只 each (至少2只 / Min 2)
加鸡精
Additional Chicken Essence
\$6 (1 瓶 Bottle)
- 111. 醉蛙
Drunken Bull Frog Soup
\$14 / 只 each (至少2只 / Min 2)
- 112. 姜葱牛蛙
Ginger & Spring Onion Bull Frog
\$12 / 只 each (至少2只 / Min 2)
- 113. 宫保牛蛙
Saute Bull Frog with Dry Red Chilli
\$12 / 只 each (至少2只 / Min 2)
- 114. 蒜茸蒸牛蛙
Garlic Steamed Bull Frog
\$12 / 只 each (至少2只 / Min 2)
- 115. 黑椒牛蛙
Black Pepper Bull Frog
\$12 / 只 each (至少2只 / Min 2)
- 116. 椒盐牛蛙
Crisp Fried Salt & Pepper Bull Frog
\$12 / 只 each (至少2只 / Min 2)
- 117. 牛油炸牛蛙
Deep Fried Butter Bull Frog
\$12 / 只 each (至少2只 / Min 2)

白粥

- 118. Plain Porridge
\$3 / \$6 / \$10



麦香豆腐
Deep Fried Crispy
Cereal Beancurd



砂煲豆腐
Claypot Beancurd



蚝蛋
Fried Oyster Omelette

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豆腐 BEANCURD

- 119. 红烧豆腐
Braised Beancurd
\$16 \$22 \$30
- 120. 麻婆肉碎豆腐
Mapo Beancurd with Minced Pork Sauce
\$16 \$22 \$30
- 121. 麦香豆腐
Deep Fried Crispy Cereal Beancurd
\$16 \$22 \$30
- 122. 椒盐豆腐
Crisp Fried Salt & Pepper Beancurd
\$16 \$22 \$30
- 123. 砂煲豆腐
Claypot Beancurd
\$18 \$24 \$32
- 124. 招牌自制豆腐
Signature Beancurd
(干贝 · 海参 · 蟹柳条 · 带子)
(Dried Scallop · Sea Cucumber
· Crabmeat Stick · Scallop)
\$18 \$36
- 125. 泰式豆腐
Thai Style Beancurd
\$16 \$22 \$30

蛋类 EGG

- 126. 芙蓉蛋
Foo Yong Omelette
\$15 \$20 \$25
- 127. 虾蛋
Prawn Omelette
\$15 \$20 \$25
- 128. 蚝蛋
Fried Oyster Omelette
\$15 \$20 \$25
- 129. 大葱蛋
Fried Onion Omelette
\$10 \$15 \$20
- 130. 黄金蒸蛋
Golden Steamed Egg with Scallop & Prawn
(带子 · 虾仁)
\$12 \$24

汤 SOUP

- 131. 苦瓜海鲜汤
Bitter Gourd Seafood Soup
\$12 \$18 \$26
- 132. 紫菜海鲜汤
Seaweed Seafood Soup
\$12 \$18 \$26
- 133. 海鲜汤
Seafood Soup
\$12 \$18 \$26
- 134. 咸菜豆腐海鲜汤
Salted Vegetable with
Beancurd Seafood Soup
\$12 \$18 \$26
- 135. 冬炎海鲜汤
Tom Yum Seafood Soup
\$18 \$26 \$36

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沙律苏东油条
Crispy Dough Fritter Stuffed
with Sotong Paste



脆炸苏东仔
Deep-Fried Crispy
Baby Squid



XO海鲜佛钵
Seafood Yam Ring with
XO Sauce

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招牌小吃

SIGNATURE SIDE DISH

136. 脆炸苏东仔
Deep Fried Crispy Baby Squid
\$15 \$20 \$25
137. 牛油苏东
Butter Squid
\$18 \$28 \$38
138. 椒盐苏东
Crisp Fried Salt & Pepper Squid
\$18 \$28 \$38
139. 叁巴苏东
Sambal Squid
\$18 \$28 \$38
140. 腐皮鸡
Chicken in Beancurd Skin
\$15 \$20 \$30
141. 咸蛋炸鱼皮
Crisp Fried Fish Skin with Salted Egg
\$15 \$20 \$25
142. 咸蛋炸莲藕
Crisp Fried Lotus Root with Salted Egg
\$15 \$20 \$25
143. 椒盐白饭鱼
Crisp Fried Salt & Pepper Whitebait
\$15 \$20 \$25
144. 黄金酥
Deep Fried Beancurd Skin with
Seafood Paste
\$15 \$22 \$30
145. 自制虾枣
Homemade Prawn Roll
\$15 \$22 \$30
146. 沙律苏东油条
Crispy Dough Fritter Stuffed with
Sotong Paste
\$15 \$22 \$30
147. 扣肉包
Braised Pork Bun
\$18 / 5个 pcs \$36 / 10个 pcs
148. XO海鲜佛钵
Seafood Yam Ring with XO Sauce
\$35

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海鲜白米粉
Seafood White Bee Hoon



扬州炒饭
Yang-Chow Fried Rice



什锦河粉
Seafood Hor-Fun
with Gravy



马来面
Mee Goreng

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饭 RICE

- | | | |
|---|---|------------------------------|
| 149. 蟹肉炒饭
Crab Meat Fried Rice
\$30 \$45 \$60 | 151. 扬州炒饭
Yang-Chow Fried Rice
\$12 \$18 \$26 | 153. 白饭
White Rice
\$1 |
| 150. 咸鱼炒饭
Salted Fish Fried Rice
\$15 \$22 \$35 | 152. 海鲜炒饭
Seafood Fried Rice
\$15 \$22 \$35 | |

面 NOODLE

- | | |
|---|--|
| 154. 什锦河粉
Hor-Fun with Gravy
\$12 \$18 \$26 | 162. 马来面
Mee Goreng
\$15 \$22 \$35 |
| 155. 干炒河粉
Dry Hor-Fun
\$12 \$18 \$26 | 163. 马来老鼠粉
Mee Tai Bak Goreng
\$15 \$22 \$35 |
| 156. 伊芙面
Braised Yee Fu Noodle
\$12 \$18 \$26 | 164. 兴化卤面
Xing-Hwa Noodle
\$15 \$22 \$35 |
| 157. 福建面
Hokkien Mee
\$12 \$18 \$26 | 165. 炒面线
Fried "Mee Sua"
\$15 \$22 \$35 |
| 158. 生面
Sheng Mee
\$12 \$18 \$26 | 166. 炒冬粉
Fried Vermicelli
\$12 \$18 \$26 |
| 159. 星洲米粉
Sin-Chew Mee Hoon
\$12 \$18 \$26 | 167. 长寿面
Birthday Noodle
\$20 \$30 \$40 |
| 160. 猪脚米粉
Pig Trotter Bee Hoon
\$20 \$30 \$46 | 168. 海鲜白米粉
Seafood White Bee Hoon
\$15 \$25 |
| 161. 香港面
Hong Kong Noodle
\$12 \$18 \$26 | 169. 香煎米粉
Pan Fried Crispy Bee Hoon
\$12 \$18 \$26 |

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蔬菜

VEGETABLE

170. 马来风光
Sambal Kang Kong
\$12 \$18 \$26
171. 鱿鱼雍菜
Sambal Kang Kong with Cuttlefish
\$20 \$30 \$40
172. 咸鱼豆芽
Bean Sprouts with Minced Salted Fish
\$20 \$30 \$40
173. 蟹王白菜
Crab Meat with Cabbage
\$40 \$60 \$80
174. 招牌炒茄子
Signature Eggplant
\$20 \$30 \$40
175. 三宝茼菜
Chinese Spinach with Trio Eggs
\$20 \$30 \$40
176. 招牌龟豆
Stir Fried French Bean
\$20 \$30 \$40
177. 什菜
Stir Fried Mixed Vegetable
\$20 \$30 \$40

马来风光
Sambal kang Kong



蚝油香菇芦笋
Stir Fried Asparagus with
Oyster Sauce & Mushroom



西兰花带子
Stir Fried Broccoli
with Scallop



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蔬菜

VEGETABLE

茼蒿 Chinese Spinach

茄子 Eggplant

奶白菜 Milk Cabbage

菠菜 Spinach

小芥兰 Baby Kai Lan

生菜 Lettuce

小白菜 Chinese Cabbage

娃娃菜 Baby Cabbage

西兰花 Broccoli

番薯叶 Sweet Potato Leaf

大白菜 Cabbage

龟豆 French Bean

豆芽 Bean Sprout

芦笋 Asparagus

空心菜 Kang Kong
(Water Spinach)

青龙菜 Royal Chives

烹调方式

Methods of Preparation

178. 清炒

Stir Fried

\$12 \$18 \$26

184. 虾球炒

Stir Fried with Prawn

\$30 \$45 \$6

179. 蒜茸炒

Stir Fried with Minced Garlic

\$12 \$18 \$26

185. 蚝油香菇炒

Stir Fried Mushroom with Oyster Sauce

\$20 \$30 \$40

180. 蚝油炒

Stir Fried with Oyster Sauce

\$12 \$18 \$26

186. 蚝油小鲍鱼炒

Stir Fried Baby Abalone with Oyster Sauce

\$40 \$60 \$80

181. 叁巴炒

Stir Fried with Sambal

\$12 \$18 \$26

187. 上汤

Braised in Broth

\$20 \$30 \$40

182. 带子炒

Stir Fried with Scallop

\$30 \$45 \$60

183. 生鱼片炒

Stir Fried with Sliced Fish

\$30 \$45 \$60

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斋

VEGETARIAN

188. 酸甜鳕鱼
Sweet & Sour Fish
\$15 \$30

189. 罗汉斋
Mixed Vegetables
\$20 \$40

190. 清炒时菜
Stir Fried Vegetable
\$12 \$18 \$26

191. 炒饭
Fried Rice
\$12 \$18 \$26

192. 三菇豆腐
Homemade Beancurd with
Assorted Mushroom in Superior Sauce
\$18 \$36

193. 炒帝王面
Fried Noodle
\$12 \$18 \$26

194. 佛钵
Yam Ring
(什菜/什菇)
(Mixed Vegetables)
\$35

罗汉斋
Mixed Vegetables



佛钵
Yam Ring



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甜品 DESSERT

- | | |
|---|--|
| <p>195. 白果芋泥 (热)
Yam Paste with Ginkgo Nuts (Hot)
\$5</p> <p>196. 芒果西米露
Mango Sago with
Fresh Peeled Pomelo
\$5</p> <p>197. 自制龟苓膏
Guilin Herbal Jelly
\$5</p> <p>198. 冰淇淋豆花
Ice Cream Beancurd
\$5</p> <p>199. 龙眼豆花
Longan Beancurd
\$5</p> <p>200. 水果爱玉冰
Ice Jelly
\$5</p> | <p>201. 豆沙烧饼 (热)
Red Bean Pancake (Hot)
\$15 \$30</p> <p>202. 寿桃 (热)
Birthday Peach Bun (Hot)
\$18 / 6粒 6pcs
\$26 / 8粒 8pcs
\$36 / 12粒 12pcs</p> <p>203. 榴莲冰淇淋
Durian Ice Cream
\$6.90 / cup</p> <p>204. 椰子冰淇淋
Coconut Ice Cream
\$5.90 / cup</p> <p>205. 水果
Fresh Fruits
\$15 \$30</p> <p>206. 猫山王榴莲
Musang King Durian
时价 Seasonal Price</p> |
|---|--|



芒果西米露
Mango Sago with
Fresh Peeled Pomelo



冰淇淋豆花
Ice Cream Beancurd



龙眼豆花
Longan Beancurd



白果芋泥 (热)
Yam Paste with
Ginkgo Nuts (Hot)



水果爱玉冰
Ice Jelly

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酒类 ALCOHOL

啤酒 BEER

- | | |
|---|---|
| <p>207. 红舌狗啤酒
Guinness Stout
\$7 / 罐 can \$13 / 瓶 bottle</p> <p>208. 喜力啤酒
Heineken Beer
\$12 / 瓶 bottle</p> <p>209. 老虎啤酒
Tiger Beer
\$6 / 罐 can \$11 / 瓶 bottle</p> | <p>210. 韩国烧酒 (原味)
Korean Soju (Chamisul)
\$18 / 瓶 bottle</p> <p>211. 韩国烧酒 (水果口味)
Korean Soju Flavored
(Green Grape / Strawberry / Grapefruit)
\$16 / 瓶 bottle</p> |
|---|---|



酒 LIQUOR

- | | | |
|--|---|--|
| <p>212. 绍兴花雕酒
Shao Hsing
Hua Tiao Chiew
\$58 / 375ml
\$88 / 750ml</p> <p>213. 文君酒
Wenjun Wine
\$88 / 100ml
\$398 / 500ml</p> <p>214. 贵州茅台酒
Kweichow Moutai
\$818 / 500ml</p> | <p>215. 五粮液
Wu Liang Ye
\$438 / 500ml</p> <p>216. 国窖
Guojiao
\$398 / 500ml</p> <p>217. 红星二锅头酒
Red Star Rice Wine
\$28 / 100ml</p> | <p>218. 海之蓝
Hai Zhi Lan
\$168 / 480ml</p> <p>219. 劲酒
Jing Wine
\$18 / 125ml
\$78 / 520ml</p> |
|--|---|--|

自带酒另加收费 **Corkage Charge**
烈酒 Hard Liquor \$20 / bottle
红酒 Red Wine \$10 / bottle

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饮料 BEVERAGE

果汁 JUICE

220. 泰国椰子
Thai Coconut
\$6.50 / 粒 pcs
221. 酸柑汁
Lime Juice
\$4 / 杯 cup
222. 橘子梅汁
Honey Sour Plum
Juice
\$4 / 杯 cup

自煮饮料 HOMEMADE DRINK

223. 自煮马蹄水
Homemade
Water Chestnut
\$4 / 杯 cup
224. 自煮薏米水
Homemade Barley
\$4 / 杯 cup
225. 自制百香果汁
Homemade
Passion Fruit Juice
\$6 / 杯 cup

其他 OTHER

226. 汽水
Soft Drink
可乐Coke / 无糖可乐Coke Zero /
雪碧Sprite / 绿茶Green Tea /
豆奶Soya Bean /
菊花茶Chrysanthemum /
100号100 Plus / 苏打水Soda Water
\$2.50 / 罐 can
227. 瓶装水
Bottled Mineral Water
\$2.50 / 瓶 btl
228. 中国茶 (茉莉花香片)
Chinese Tea (Jasmine)
\$1.50 / 杯 cup
229. 白开水 (温/冷)
Plain Water (Warm / Cold)
\$0.50 / 杯 cup



橘子梅汁
Honey Sour Plum
Juice

自制百香果汁
Homemade Passion
Fruit Juice

酸柑汁
Lime Juice

自煮马蹄水
Homemade
Water Chestnut

自煮薏米水
Homemade Barley

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套餐 SET MENU



二人套餐

2 Person Set Menu

\$198⁺⁺

蟹肉鱼翅
Braised Shark's Fin
Soup with Crab Meat

麦片虾
Crispy Cereal Prawn

上汤时菜
Vegetable with
Clear Broth

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$298⁺⁺

龙虾
Lobster

带子时菜
Scallop with
Vegetable

蒸鱼
Steamed Seasonal Fish

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$338⁺⁺

龙虾
Lobster

鲍翅
Braised Shark's Fin
Soup

小鲍鱼时菜
Abalone with
Vegetable

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$348⁺⁺

佛跳墙
Buddha Jump
Over the Wall

龙虾
Lobster

竹蚌
Bamboo Clam

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

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四人套餐

4 Person Set Menu

\$288⁺⁺

蜜汁排骨
Honey Sauce
Pork Ribs

香菇时菜
Mushroom with
Vegetable

石斑
Brown Grouper

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

甜品
Dessert

\$358⁺⁺

鱼翅
Braised Shark's Fin
Soup

带子时菜
Scallop with Vegetable

石斑
Brown Grouper

一品锅
Superior Seafood Pot

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$448⁺⁺

龙虾
Lobster

红斑 / 顺壳鱼
Red Grouper /
Soon Hock Fish

带子时菜
Scallop with
Vegetable

虾
Prawn

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$588⁺⁺

竹蚌
Bamboo Clam

红烧鲍翅
Braised Shark's Fin

鲍鱼时菜
Sliced Abalone with
Vegetable in
Superior Sauce

红斑 / 顺壳鱼
Red Grouper /
Soon Hock Fish

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

六人套餐

6 Person Set Menu

\$388⁺⁺

无招牌三拼
No Signboard
3 Assortment Platter

金目鲈
Sea Bass

香菇时菜
Mushroom with
Vegetable

香槟鸡 / 排骨王
Champagne Chicken /
Sweet & Sour Pork Ribs

虾
Prawn

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$488⁺⁺

笋壳
Soon Hock Fish

虾
Prawn

竹蚌
Bamboo Clam

带子时菜
Scallop with
Vegetable

砂煲海参
Claypot
Sea Cucumber

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$588⁺⁺

龙虾
Lobster

红斑 / 顺壳鱼
Red Grouper /
Soon Hock Fish

一品锅
Superior Seafood Pot

小鲍鱼时菜
Abalone with
Vegetable

香槟鸡 / 排骨王
Champagne Chicken /
Sweet & Sour Pork Ribs

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

\$838⁺⁺

佛跳墙
Buddha Jump
Over the Wall

红斑
Red Grouper

麦片虾
Cereal Prawn

竹蚌
Bamboo Clam

带子时菜
Scallop with
Vegetable

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

甜品
Dessert

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八至十人套餐

8-10 Person Set Menu

\$648⁺⁺

无招牌三拼
No Signboard
3 Assortment Platter

金目鲈
Sea Bass

虾
Prawn

鹿肉 / 鸳鸯鸡 / 鳄鱼肉
Deer Meat /
Yuan Yang Chicken /
Fried Crocodile Meat

香菇时菜
Mushroom with
Vegetable

一品锅
Superior Seafood Pot

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

水果
Fresh Fruits

\$838⁺⁺

无招牌五拼
No Signboard
5 Assortment Platter

蟹王鱼翅
Braised Shark's Fin Soup
with Crab Meat

石斑
Brown Grouper

虾
Prawn

三菇时菜
Tri-Mushroom
with Vegetable

红烧海参
Braised Sea Cucumber

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

水果
Fresh Fruits

\$1088⁺⁺

龙虾拼盘
Deluxe Lobster Platter

蟹王鱼翅
Braised Shark's Fin Soup
with Crab Meat

笋壳 / 红斑
Soon Hock /
Red Grouper

带子时菜
Scallop with
Vegetable

虾
Prawn

竹蚌
Bamboo Clam

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

甜品
Dessert

\$1538⁺⁺

龙虾拼盘
Deluxe Lobster Platter

红烧鲍翅
Braised Shark's Fin

红斑
Red Grouper

虾婆
Crayfish

姜葱鹿肉
Ginger & Spring Onion
Deer Meat

带子时菜
Scallop with
Vegetable

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

甜品
Dessert

\$1738⁺⁺

龙虾
Lobster

佛跳墙
Buddha Jump Over Wall

红斑
Red Grouper

带子时菜
Scallop with
Vegetable

象拔蚌刺身上汤炉+生吃菜
Sashimi Geoduck Clam with
Hotpot & Raw Vegetable

老虎大虾
Tiger King Prawn

辣椒螃蟹 /
白胡椒螃蟹
Chilli Crab /
White Pepper Crab

面
Noodle

甜品
Dessert

\$2288⁺⁺

阿拉斯加螃蟹
Alaska King Crab

象拔蚌刺身上汤炉+生吃菜
Sashimi Geoduck Clam with
Hotpot & Raw Vegetable

龙虾拼盘
Deluxe Lobster Platter

红烧鲍鱼
Braised Abalone

红斑
Red Grouper

虾婆
Crayfish

鸳鸯鸡
Yuan Yang Chicken

带子时菜
Scallop with
Vegetable

甜品
Dessert

所有价格另加10%服务费与消费税。另加收费 - 湿纸巾: \$0.30/条 | 围餐巾: \$0.60/条 | 开胃菜: \$3/盘

Prices are subjected to 10% service charge & prevailing GST. Chargeable items - Wet Tissue: \$0.30 each | Bib: \$0.60 each | Appetizer: \$3 each